THE CANNING TRADE THE BUSINESS JOURNAL OF THE CANNING AND ALLIED INDUSTRIES

Published Every Monday Since 1878 • ARTHUR I. JUDGE, *Editor* • VOLUME 72, NUMBER 45

ADDRESS ALL CORRESPONDENCE BALTIMORE 2, MD.

EDITORIALS

TECHNOLOGICAL ADVANCES — Most of us, when we rock back in our chairs to meditate a bit, are accustomed to marvel at the wonders of the age in which we live. Nevertheless a great many of us continue to live in the past. We have become so used to the idea that no other period ever did or could approach that between 1910 and 1930 for scientific progress that the full impact of current developments is escaping our attention. Many pages could be written on the technological advances of this atomic age in the short five years since the surrender of Japan. But the reader need only remember that already the atomic bomb has been outmoded by the hydrogen bomb; that television is already accepted as commonplace; that 100 bushels of corn is not at all uncommon; that nylon is fast replacing cotton, synthetic detergents supplanting soaps, plastics used in place of steel and wood, etc., etc. In our own industry, while no satisfactory substitute has been found for tin, the technologists have discovered that the electrolytic process imparts an elasticity to the precious metal not even dreamed of in natural rubber which itself is being replaced by the synthetic.

HEAT PENETRATION—And it is the technological revolution as it affects the canning industry to which we would naturally draw our readers attention. For unless the individual canner is alert to the possibilities and advantages of new techniques he is apt to fall hopelessly behind the competition. Take the matter of heat penetration for instance. Here is a field in which, excluding the continuous cooker and cooler, relatively little progress has been made since the advent of the closed retort. Today there are a number of possibilities and at least two tested procedures that permit reduced cooking time and thus materially improve the quality of the canned product.

Laterally we refer specifically to United's "Creamogevac" process and F.M.C.'s "Sterilmatic" process. On another page of this issue, there is an announcement that Continental Can's research department has developed a method of turning the cans end over end in process and thus reducing cooking time. Last week we told readers how U.S.D.A. scientists, experimenting with the Antibiotic Subtilin, sterilized canned foods in 5 to 10 minutes at 212 degrees without pressure cooking. So it may be not long before canners will be accepting radically new and improved processing methods in, as matter of fact a manner as television is already accepted. And when that day comes, can makers will indeed be thankful for the electrolytic process and its elastic qualities.

AGRICULTURAL TECHNOLOGY — Technology, as a matter of fact, is becoming so popular in the food industry that the organization of local Institute of Food Technology (I.F.T.) units has met with enthusiastic success. Significantly a good many of these long haired boys are calling the shots for canners. When they get together for meetings the business of science is the order of the day. Ordinarily the term technology brings to mind test tubes, Bunsen burners, microscopes and such but N.C.A.'s Mahoney and Maryland's Caldwell, speaking before a Baltimore group recently, emphasized the importance of technological planning in agriculture. Starting with the seed breeder, Dr. Mahoney believes that all concerned with the growing process will substitute the objective of quality for that of yield. To this end, he says, canners no doubt will assume the burden of custom work more and more despite the fact that it raises the cost of the raw products to them by 10 percent. The answer lies in the fact that the savings in quality control amounts to about 40 percent. Irrigation, the raw products expert said, is another form of quality control that will become increasingly popular. He predicted that in the near future the majority of snap beans packed and sold by sieve sizes will be grown under irrigation so that the size of the pod and the seed can be controlled.

Dr. Caldwell told how higher quality canned foods can be produced with better and quicker raw products handling and with the aid of heat unit summations for closer control of maturity when feasible. He emphasized, however, that rainfall, soil types, elevations, exposures, etc., have a very definite bearing on and must be relatively alike for successful application of the heat unit theory.

And so canners can expect and should be on the lookout for technological advances in agriculture as well as in the canning process. And it becomes more and more apparent that that process is and should be one continuous operation from the field to the shipping platform. As this idea gains momentum and the scientists take hold, the problem will be to supply the demand rather than to meet quality standards.

THE PLANT ENGINEER

By CONNIE STAFFA

This column will appear at least once a month. The author invites plant engineers, superintendents, or any one with a production engineering problem, to submit questions freely, c/o this publication. Readers are invited also to tell how specific problems were overcome, or labor saving short cuts instituted, so that others may profit thereby.

PRODUCTION LINE ENGINEERING

Q.—Can you give more detailed information regarding plant production line engineering?

A.—Plant production line engineering, we will see, takes in more than just machinery location as is often the general conception of the average supervisor.

First we must know the type and volume of product which is to be processed. The condition of the product when delivered to the plant is of utmost importance, as this will determine your first operation. If your product is peas or lima beans as an example, by arrangement with your field man you can vine them at a field station or outside of the processing plant. This will govern your first operation. The machinery layout will be governed by the type of pack which you are going to handle and will vary between a canning operation and a freezing operation, between grading and not grading. In many cases all operations must come off the same line.

The next step would be to outline the various operations through which the product must flow, from the time it enters the plant until its final move out of the warehouse door. Equipment necessary to handle and process the required amount of product, in a predetermined time is essential, for each operation. Here is where the machinery layout begins. It must be remembered that machinery cannot improve the quality of your product, but that the proper machinery will help maintain the quality and uniformity of your product by its efficiency of performance.

Let us now consider the equipment required and how to choose it. We can begin by receiving peas, for example, which have been vined at a field station and dry cleaned. The first need then is for a water cleaning operation. Cleaning can be done by various types of machinery such as rod washers, riffling washers, or a flotation washer. The same equipment used for peas can also be used for corn by replacing the rod screen with one of the proper spacing for each product. If the flotation washer can not feed to the grader by gravity our next concern will be a method of conveying into the grader.

It has become an established fact that the Hydraulic method of conveying of food products is a most efficient, and most sanitary means of product transportation. It eliminates wasting of product as is well known to exist by other handling methods. The conveying lines are of either galvanized pipe, stainless steel tubing or pyrex glass pipe. Pyrex glass pipe gives many additional benefits such as visibility of the product at all times, as well as the fact that dirt cannot hide behind glass. It would pay to investigate glass pipe before making an installation. It is adaptable to any installation and does not wear out.

GRADING EQUIPMENT

Grading becomes our next concern. When choosing a grader for peas, be sure that it can be adapted to meet lima bean grading requirements. This will then necessitate a minimum of changeover time and expense. It will also greatly reduce the overall cost of both operations. Most pea graders can easily be changed over to a lima bean grader by merely replacing the screens of the required sizes. Although to do a thorough sizing job it is necessary to have the proper sized grader. The grader will not improve the quality of your product, however, spraying the product with cool water while being properly sized or graded will do much to maintain quality and greatly add to the ultimate value of the finished product. When grading, it is usually necessary to hold back a few sizes while one or two sizes are being passed over the inspection tables and into the blanchers. This, of course, will depend entirely upon your operation, and holding equipment should be provided to meet your needs. It is usually good practice and also necessary to hold the sizes of which you have the least volume. Those sizes which are large in volume can run a longer period of time.

The next move will most likely require a Hydraulic Conveyor or Elevator. Here let me mention that this method of conveying food products, is the most flexible. It is easily adaptable from one location to another. Some Hydraulic Conveyors are manufactured with variable speed controls, which will change the head to which you pump by the mere turning of a handle. They are usable on products such as peas, lima beans, corn, cut green beans, slitted beans, cherries, cut and diced products, pickles, etc.

THE BLANCHING OPERATION

We will now consider a pea blancher. The Rotary blancher is extensively used and will do a fine job. It is also adaptable to many other products. The product blanching times will vary because of variety, size and maturity. With this in mind it would hardly be advisable to purchase a blancher without a variable drive. A variable drive will facilitate the blanching of your product. Blanching at various speeds is also required to remove the objectonable vine juices which can cause good quality peas to have a bad taste if not properly removed.

PLANT LAYOUT

With the above information we have a pretty fair idea of how to choose equipment for each operation, of sufficient capacity and interchangeability. Now for the plant layout. Usually a ¼" to 1'0" scale drawing of the building is made. Some machinery manufacturers can supply you with ¼" to 1'0" scale drawings of the machines which you are planning to use. If such drawings are not available make a simple outline drawing of each machine. Be sure to make both plan and elevation view. Cut out the drawings of each machine. By first positioning the plan view drawings according to the sequence of operations, onto the plan drawing of the building, a plan view layout can be arranged to meet your needs. Be careful to allow sufficient working room around each machine for operators, service men and above all temporary storage needs. The elevation view is then made just below and in line with the plan view. This elevation view is of utmost importance when considering the feed and discharge from machine to machine. When well satisfied that the planned layout will meet your requirements and fit into the allocated area, it can then be drawn and dimensioned for additional planning. You will be able to determine the current consumption from this drawing. The power lines, water and steam lines can also be planned on the drawing. It is usually customary to mark them in different colors. From this layout drawing and a knowledge of the equipment involved, you can determine the number of people required to operate your line and also the skill which will be required of them. You can calculate your daily capacities and govern your operations accordingly.

A production line preplanned can save you many headaches, much in time and labor costs. It will also guarantee a smooth and efficient operation and a very substantial savings in dollars. It can also be used at a later date for any changes you may care to make.

Sanitation of Pea Viner Stations

By N. H. SANBORN

National Canners Association Research Laboratories, Washington, D. C.

Pea viner stations are generally located apart from the scene of actual canning—to the rear or secluded side of the plant or at country sites, and consequently their sanitation is often neglected. In its broadest sense, sanitation of pea viner stations involves four basic points: (1) cleanliness; (2) odor control; (3) insect control, and (4) disposal of stack seepage. The vining of peas, except for the use of the viner itself, is not standardized so that in some cases all of the four points are not involved. At some plants, for example, the threshed vines are continuously removed and returned to fields to be harrowed in for their humus and fertilizer value. Obviously such an operation automatically eliminates odor, insect, and stack seepage problems commonly associated with pea stacks.

Quite properly, some may ask this question. What significance does sanitation have in a pea viner station?

Cleanliness is a recognized prerequisite in the canning plant for the packing of clean wholesome food, as a control measure against spoilage and in the best interests of personnel. A viner station is no exception and viners have been implicated in spoilage of canned peas. How many people at the management level have opened and inspected uncleaned viners? After a few days operation, particularly when the vines are very succulent or wet, accumulations of mashed vines, pods and peas may be seen in varying stages of decomposition, even to the extent that they sometimes contain maggots. Such conditions would not be tolerated inside the canning plant. They should not be permitted at viner stations.

Odors emanating from stack seepage may be a public nuisance along highways and to nearby neighbors. Large stacks located next to a canning plant certainly do not create the atmosphere associated with food preparation. The objectionable features of stack odors are so well recognized that further elaboration is quite unnecessary.

Insects, particularly flies, are attracted to pea vine stacks and breed in the moist portions. They are of particular significance when the stack is located at or near the canning plant, where fly control is of sanitary importance. Regardless of where the stack is located flies are a nuisance to viner station workers. In this connection mention might be made of a possible public health aspect at country stations. Where no toilet facilities are available flies may act as the vector for communicable disease. Permanent or portable privies should be provided for the workers. Lime applied daily in the toilet pit is helpful for privy fly control.

Uncontrolled disposal of stack seepage has led to serious stream pollution, is often responsible for much of the odor, and may contribute to the fly nuisance.

These, then, are the problems and significance of pea viner station sanitation. Many canners have removed viners from the immediate vicinity of the canning plant. Relocation in smaller units at more isolated sites has alleviated but not always solved the odor, insect, or seepage problems. Whether a station should consist of a few or many vining units involves a number of considerations beyond the scope of this discussion. Certainly, from the standpoint of odor and insect control, and in some cases seepage disposal, smaller stacks are an advantage.

KEEPING VINERS CLEAN

The problem of cleaning viners is common to all stations. At least two states in their regulations covering the sanitary requirements of canning plants specifically mention viners but do not give instructions. It is recommended that each viner be cleaned after three or four days use and more often if the vines are in a wet condition in the following manner: Remove the side boards (The turn buttons should be maintained in operating condition to facilitate opening. Do not nail the boards in place as is done sometimes). Remove the screens. Scrape off the accumulated material from side boards, paddles, framework, apron, and screens. It is desirable to allow the equipment to air by not re-assembling until the following day. A systematic program of cleaning should be adopted. At a 4-viner station, for example, one viner should be cleaned each day. This will require the time of two men after vining operations cease, and if the viner is aired, a brief period before starting the next day's operations. Such a schedule will permit full use of every viner.

The control of odors, insects, and seepage are to a considerable degree interrelated. Discussion will center primarily on the most critical situation in which a vining station is located at a factory, where all three are of sanitary significance to canning plant operations and objectionable to nearby neighbors.

THE VINE STACK

The area selected for the vine stack should be smooth, compact and graded with sufficient pitch to prevent ponding of juice inside of the stack. A smooth, well-defined trench around the base of the stack with sufficient pitch to provide complete drainage is essential to promptly convey the odorous juices away from the stack. Surface runoff from rainfall must not enter the trench. A concrete stack base and drainage trench is ideal for a permanent viner station, but is expensive and subject to erosion by the acid juices. Concrete trenches or curbings interfere somewhat during the removal of cured ensilage and require adequate protection to prevent damage to them. The prepared base of the stack should be sufficient area to accommodate all of the stacked vines without overflow into the drainage ditch. Excessive stack height increases juice production and danger of stack slippage, bulging or even toppling over. On the other hand, stacks which are spread over too great an area require more labor to stack the vines and since the greater surface area collects more rainfall this may lead to excessive rotting. The relation of stack size to ensilage quality apparently has not been investigated. In the Mid-west stacks are generally built 10 to 15 feet high, 28 feet wide, with a running length of 24 feet per viner unit.

Proper stacking should be observed. Any accumulation of old vines from the previous year should be removed and may be returned to fields for humus and fertilizer values. Stacking should begin with the first day of operation. During construction of the stack the walls should be built with a slight inward slope. Avoid bulges. The outer edge should be kept a little higher and more compact than the center so that subsequent settling will tend to draw the stack inward, thus preventing cracking or sliding. On completion of the stack the top should be rounded off to shed rainfall and thus prevent rotting. The higher the stack the greater the importance of proper stack construction.

ODOR CONTROL

Since odors arise from seepage juices, every effort must be made to confine the seepage and to reduce to a minimum the areas which might be wetted by the juice. The previously mentioned drainage trench around the stack will serve to confine the juice and convey it away from the stack. If the trench is to function in this capacity it is imperative that it be kept free of those vines which invariably fall from the stack during its construction. Daily removal of vines or other litter from the trench is required. The drainage trench at its lowest point should enter a tile drain leading to a covered concrete collection sump. If traffic

conditions permit, the sump may be located adjacent to the stack. The sump or tile drain should be protected with a bar screen to prevent entry of vines and other solid material. Proper precautions should be observed with respect to the tile drain to prevent breakage if so located that traffic may pass over it.

The size of the collection sump will be governed by the method used for the ultimate disposal of the juice. The simplest alternative is direct discharge to a nearby stream at a slow rate during high-water Spring flows. With this procedure the collection sump becomes a storage tank capable of holding the entire flow. The volume of pea stack juice will depend upon the tons of vines harvested per acre, their succulence and the amount of rainfall caught by the stack. Flow data are meager. Values of 170, 300 and 400 gallons of stack juice per acre of vines harvested have been obtained. In the absence of more definite flow data the latter figure should be the minimum used to calculate the size of a storage tank. With this type of disposal approval must be obtained from the State agency responsible for stream pollution. The tank discharge valve *must* be locked to prevent unauthorized release.

Controlled stream disposal usually is not feasible in which event a small collection sump of 1,000 to 3,000 gallon capacity may be utilized for temporary storage. Juice disposal may be accomlished by any one of several methods. It may be pumped into a tank truck for disposal on an isolated area not used for agricultural purposes. Occasionally it has been possible to pump directly to a gravel pit or to other areas providing rapid soil absorption or to untreated isolated ponds where odors are not a problem. Soil absorption methods must not contaminate underground sources of water supply or enter sub-surface formations terminating in a stream. A few attempts have been made to utilize pea vine juice for its excellent fertilizer properties but difficutlies in application without burning vegetation have limited its use.

The lower 6 to 8 feet of the stack sides and the narrow seepage drainage trench remain as the only source of atmospheric pollution if the above suggestions have been followed. When odors threaten to become undully strong apply to the sides of the stacks where seepage is visible and to the drainage trench a high-pressure penetrating spray application of a quaternary ammonium deodorant of the type to be discussed a little later. Repeat when necessary. It is not to be expected that complete odor control will be obtained. Application of the deodorant will not impair the quality of the ensilage since penetration is less than the 8-12 inch portion which is customarily removed as unfit for cattle food.

FLY CONTROL

One of the major fly and insect breeding areas at pea stacks occurs beneath the mat of moist vines frequently allowed to accumulate around the base of the stack. Measures previously discussed for odor control will prevent this condition and do much to combat the insect nuisance. Further control can be secured by spraying with a 5 per cent DDT, chlordane, lindane, or other recognized fly insecticide. The upper portions of the stack, sides of viners, and the sheds are areas where flies rest and so should be included in the spraying program along with the lower moist stack portion where breeding occurs. Either kerosene or water type (wettable powder or emulsions) insecticides can be used. Application of the insecticide should be done independently from deodorization since some of the insecticides are incompatible with quaternaries and the high alkalinity of the deodorant may have an adverse effect on the insecticide.

COUNTRY VINER STATIONS

Country viner stations are, of course, many times more numerous than the factory station just discussed. The necessity for and degree of odor and insect control will depend upon the proximity of the stack to sources of complaints. A completely isolated station obviously will not require odor or insect control as far as adverse public reaction is concerned but some control may be in order so that better employee working conditions are maintained. Seepage, however, must not be allowed to enter a stream. Soil absorption in the vicinity of the stack may be sufficient otherwise seepage should be confined in an open pond.

Country viner stations are frequently located close to farms, homes, or on a major highway so that some control measures are necessary. Suggestions given regarding grading of the stack base, drainage trench (concrete construction is too expensive for what may be only a temporary location), construction of the stack, and the prevention of pea vines accumulating around the stack should be observed. Confinement of seepage to an open pit may be sufficient for small stations. In the interests of safety, open pits should be fenced in. Covering of the pit may be necessary for further odor control. If the intensity of the odor is still objectionable spraying the stack with a quaternary deodorant will be indicated.

USE OF QUATERNARY AMMONIUM DEODORANTS

The use of quaternary ammonium compounds for the deodorization of odors of organic origin is a recent development. With these compounds, deodorization may be effected by the destruction of the bacteria responsible for the odors of putrefaction or by a purely chemical or physical reaction. Both of these mechanisms are believed to function with respect to pea stack odors. Ideally, the deodorant should come in contact with the juice before it emerges from the stack, however, practical difficulties prohibit this. The alternative is to secure penetration as is possible by spraying. Spraying at 150 to 200 pounds of pressure, inclusion of a wetting agent in the deodorant formulation, and directing the spray in a slightly upward direction will secure the maximum penetration that appears possible. The spray nozzle should be of a type which delivers small droplets as a sharp flat, fan-shaped spray. Fine sprays or mists are not suitable. Soda ash is included in the deodorant formulation since the alkalinity itself reduces odors and enhances the effectiveness of the quaternary. The selection of the particular quaternary and wetting agent is based upon their efficiencies, compatibility, and cost.

E. H. Fisher[1] and L. B. Kelly[2] were the first to investigate the control of pea stack odors with quaternaries. The National Canners Association has investigated the deodorizing properties of several materials including 32 quaternary compounds or proprietary preparations containing quaternaries. Following our screening tests, field trials were made using the quaternaries Hyamine 2389 and Arquard S with Triton X-100 and Ethofat 242/25 as wetting agents[3]. Soda ash was used to supply the desired alkalinity. The wetting agents were used in 0.1 per cent concentration while the concentration of the quaternaries was varied from 0.1 to 1.0 per cent. Solutions were applied at the rate of 4 to 5 gallons per 1,000 square feet of stack side which exhibited seepage and to adjacent ground areas wet with stack juice. A power sprayer delivering at 100 to 150 pounds pressure per square inch was used but a spray nozzle of the desired type was not available.

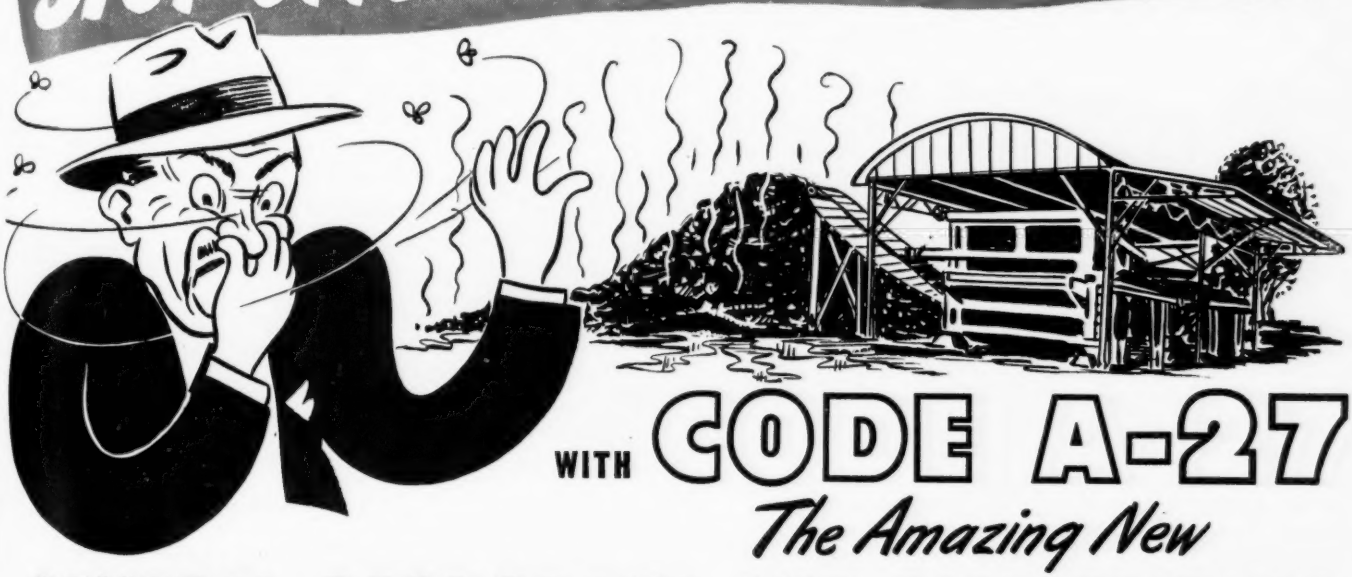
The difficulty experienced in the evaluation of the degree of odor control was greatly enhanced by the varying amounts of uncontrolled seepage around individual stacks and by the differences in methods used for seepage disposal. To a lesser extent, changing weather conditions were also a factor. As a consequence an objective evaluation of the degree of odor control was not possible. However, under these adverse conditions it was judged that the deodorants were effective in eliminating about 50 per cent of the odor.

Respraying every week during the period of active seepage appears to be necessary. Experience during these tests emphasized the futility of attempting odor control by spraying unless proper provision is made to control seepage. The cost of deodorant, use of a power sprayer and particularly the labor involved, obviously limit the treatment.

[1] Univ. of Wisconsin Dept. of Entomology.
[2] Solvit Chemical Co., Madison, Wisconsin.
[3] Hyamine 2389 and Triton X-100 are manufactured by Rohm and Haas Co., Philadelphia, Pa.; Arquard S and Ethofat by Armour & Company, Chicago, Illinois.

(Continued on Page 20)

STOP OFFENSIVE SILAGE ODORS...



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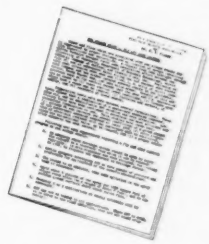

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NEWS AND PERSONALS

YOUNG GUARD COMMITTEES

Young Guard President, W. Ennis Parker, Pomona Products Company, Griffin, Georgia, has swung into action in the appointment of committees to handle the affairs of the Society through the next convention, when the Annual Meeting will be held.

Robert D. Schenkel, Greencastle Packing Company, heads up the Ways and Means Committee, and will be assisted by W. Wells Russell, Fred Clark, Victor L. Nelson and R. D. Cleaveland.

As for a number of years in the past, Ed F. Woelper, assisted by E. Jerry Clair, George A. Schanbacher, William A. (Bill) Free, and Secretary Robert L. Eirich, will care for the Entertainment at the Annual Banquet at convention time.

The By-Laws Committee is chairmanned by Stran Summers, who will be assisted by Herbert L. Lewis, C. C. Rathbun, G. Carter Quint, and Herbert Young.

Melvin Carlson will head the Publicity Committee, assisted by C. B. Delgado, J. E. Hall, Walter P. Boos, and Arthur J. Judge.

Mr. Parker was elected to the presidency of the Society at the last convention. At the same time William N. Hughes, Chisholm-Ryder Company, Columbus, Wisconsin, was elected 1st Vice-President; Watson Rogers, President of the National Food Brokers Association, 2nd Vice-President; Robert W. Mairs, Winter Garden Citrus Products Cooperative, Winter Garden, Florida, was re-elected Treasurer; and Arthur J. Judge of The Canning Trade, Baltimore, re-elected Recording Secretary.

CONTINENTAL OPERATING NORTHWEST PLANT

Continental Can Company's new $1,250,000 can manufacturing plant in Portland, Oregon is now in operation, servicing the needs of the canning and packing industry of the Portland area. The new modern plant which incorporates the very latest in can manufacturing processes and techniques, is located on a 57 acre site in the Burgard Avenue industrial area. Operations are managed by I. J. Olsen, who has had many years of experience in the can making industry.

ARMOUR APPOINTS MUNRO

George M. Munro, Manager of the Canned Foods Department of Armour & Company, Chicago, has been appointed assistant to the General Manager of all canned food and sausage operations. H. D. Morris succeeds him as Manager of the Canned Foods Department.

SPINACH GRADING SCHOOL FEATURES OZARK MEET

About 100 canners were in attendance for the Spring Meeting of the Ozark Canners Association held at Springfield, Missouri early this month. Attendance was somewhat affected due to the meeting being held right at the height of the spinach packing season. One of the principal attractions of the meeting was the holding of canners' school for grading spinach and other greens.

FLORIDA CITRUS COMPANY SOLD

The plant of the Bartow Growers Processing Corporation, Bartow, Florida, was sold early this month to G. A. Lamb and J. E. Butler, both of Corning, Arkansas; and H. N. Ratcliff of Dexter, Missouri. C. C. Street, former President of the Bartow Growers, will continue with the firm in charge of fruit procurement.

FRUIT PROCESSORS ADD CONCENTRATED GRAPE JUICE

C. N. Hinman, President of Fruit Processors, Inc. of St. Joseph, Michigan announces the introduction of the firm's new Concentrated Pure Concord Grape Juice to be known as GrapeCo. Pilot plant operations have been completed and the firm's Stevensville plant is being expanded and equipped to be in full production of the new product featuring "True Fruit Flavor of Fresh Vine Ripened Grapes" as soon as the 1950 Concord Grape Crop is ready for harvesting.

The company's St. Joseph, Michigan plant, which the expanded facilities at Stevensville are replacing, has been leased to the Victor Tool and Machine Company of Benton Harbor.

The consolidation of the firm's packing operations under one roof at the enlarged Stevensville plant will effect operating economies, in excess of $20,000.00 annually in addition to increasing the firm's total production capacity. One of the considerations which led to the firm's decision to consolidate operations was the fact that the Stevensville plant is in the center of its producing area, which is the southernmost in Michigan, thus making available the most advantageous freight rates to Southern as well as Eastern and Western points.

FIRE DESTROYS BUNK HOUSES

New laborers' quarters are now being erected to replace those destroyed by fire on May 2 at the D. Thompson Swing cannery at Price Station near Ridgely, Maryland. The fire was caused by an overturned stove with damage estimated at about $2500.

PASCO PROMOTIONS

T. J. Quinby, general sales manager for Pasco Packing Co., announces the promotion of John Lecraw, Atlanta, to the post of assistant sales manager of Pasco's retail distribution division.

J. Burt Bickerstaff, Atlanta, has been named executive head of Pasco's retail distribution divisions in Atlanta and Birmingham.

HARRISON & JARBOE BUYS BAY COUNTRY LABELS

Harrison & Jarboe, Sherwood, Maryland canners, have purchased the entire inventory of labels and trade name "Bay Country" brand, and all patent rights, and sometime in the near future will carry on a brokerage business separate to the firm's canning operations. The brokerage business will be operated as Bay Country Sales Company with offices in Sherwood, Maryland. William R. Layton, for the past four years associated with the Terminal Warehouse Company's Easton office, will join Harrison & Jarboe's main office the latter part of June.

JOHN G. HAFEMEISTER

John G. Hafemeister, for 20 years associated with the Mammoth Spring Canning Company, Sussex, Wisconsin before his retirement about five years ago, died suddenly May 3 in St. Petersburg, Florida, as he was boarding a train to return to his home in Wauwatosa, Wisconsin.

JOINS STANGE SALES STAFF

George Liddell, former manager of the mid-western division of Polak & Schwarz and prior to that assistant manager of Magnus, Maybee & Reynard, has joined Wm. J. Stange Company as sales representative to serve the Wisconsin-Minnesota area. Bill Kimball has been transferred to the New England territory replacing S. L. Hutchison who in turn is being transferred to Chicago to handle specially assigned accounts in that area.

DODGE TAYLOR

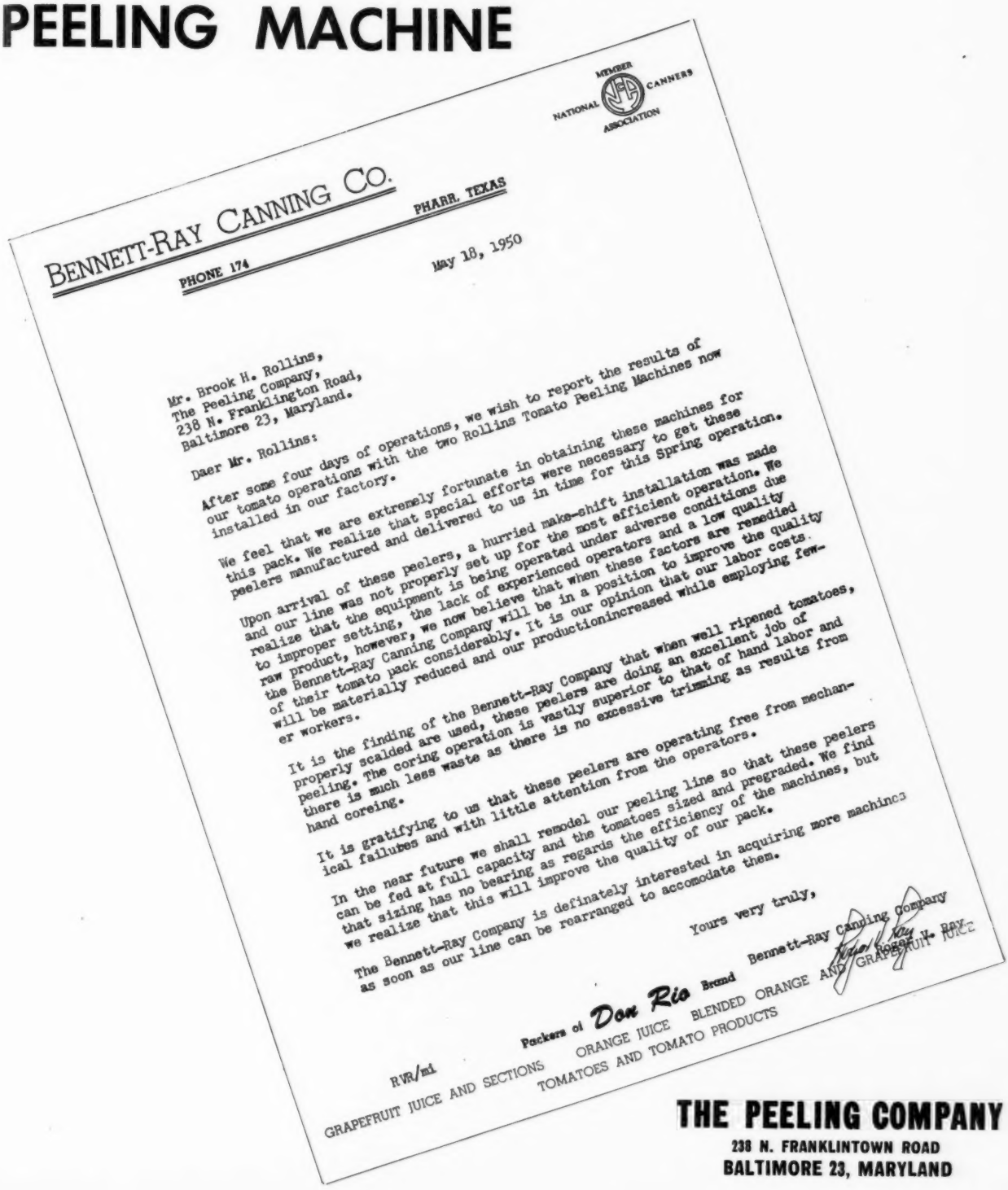
Dodge Taylor, 48 year old chairman of the Florida Citrus Commission who conducted hearings responsible for the Florida Citrus Code of 1949, died on May 13 at Howey-In-The-Hills, Florida, of a heart attack.

RUNYON HEADS AD CLUB

Everett M. Runyon, sales promotion manager of the California Packing Corporation, San Francisco, California, has been elected president of the San Francisco Advertising Club.

A TEXAS User Reports On

THE ROLLINS TOMATO PEELING MACHINE



MEMBER NATIONAL CANNERS ASSOCIATION

BENNETT-RAY CANNING CO.

PHONE 174 PHARR, TEXAS

May 18, 1950

Mr. Brook H. Rollins,
The Peeling Company,
238 N. Franklington Road,
Baltimore 23, Maryland.

Daer Mr. Rollins:

After some four days of operations, we wish to report the results of our tomato operations with the two Rollins Tomato Peeling Machines now installed in our factory.

We feel that we are extremely fortunate in obtaining these machines for this pack. We realize that special efforts were necessary to get these peelers manufactured and delivered to us in time for this Spring operation.

Upon arrival of these peelers, a hurried make-shift installation was made and our line was not properly set up for the most efficient operation. We realize that the equipment is being operated under adverse conditions due to improper setting, the lack of experienced operators and a low quality raw product, however, we now believe that when these factors are remedied the Bennett-Ray Canning Company will be in a position to improve the quality of their tomato pack considerably. It is our opinion that our labor costs will be materially reduced and our productionincreased while employing fewer workers.

It is the finding of the Bennett-Ray Company that when well ripened tomatoes, properly scalded are used, these peelers are doing an excellent job of peeling. The coring operation is vastly superior to that of hand labor and there is much less waste as there is no excessive trimming as results from hand coreing.

It is gratifying to us that these peelers are operating free from mechanical failubes and with little attention from the operators.

In the near future we shall remodel our peeling line so that these peelers can be fed at full capacity and the tomatoes sized and pregraded. We find that sizing has no bearing as regards the efficiency of the machines, but we realize that this will improve the quality of our pack.

The Bennett-Ray Company is definately interested in acquiring more machines as soon as our line can be rearranged to accomodate them.

Yours very truly,

Bennett-Ray Canning Company

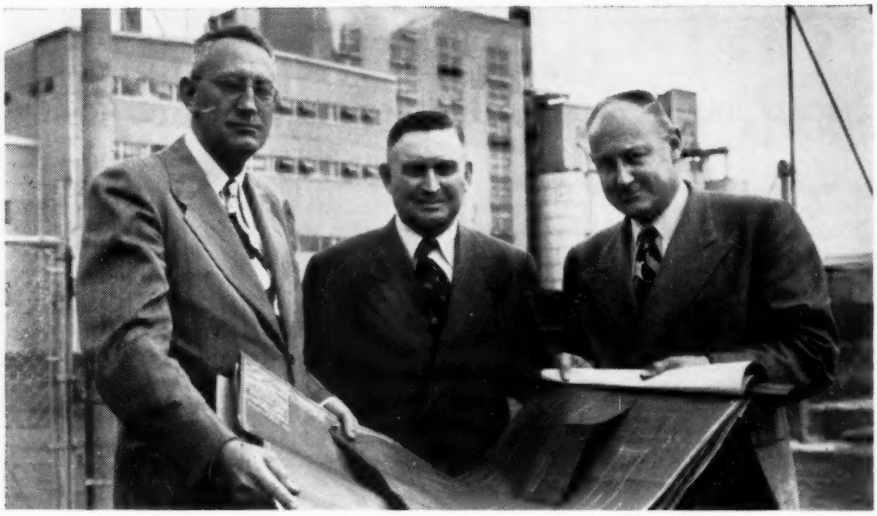
Roger V. Ray

RVR/md

Packers of Don Rio Brand

GRAPEFRUIT JUICE AND SECTIONS ORANGE JUICE BLENDED ORANGE AND GRAPEFRUIT JUICE
TOMATOES AND TOMATO PRODUCTS

THE PEELING COMPANY
238 N. FRANKLINTOWN ROAD
BALTIMORE 23, MARYLAND



C. R. P. Cash (left), appointed manager of San Joaquin Division of Fibreboard Products Inc., succeeding C. M. Stitt (center), who becomes manager of company's newly established Central Engineering Division. R. E. Bundy (right) is vice-president in charge of production for Fibreboard. In background is shown part of the new San Joaquin division plant near Antioch, California.

NEW FIBREBOARD DIVISION IN OPERATION

The new San Joaquin Division of Fibreboard Products Inc. is getting into full production near Antioch, California according to a company anouncement. The plant, Fibreboard's fifteenth on the Pacific Coast, will add 250 tons daily capacity to the company's present daily output of over 750 tons of paperboard for packaging purposes.

Of especial interest is the fact that this plant is making packaging materials largely from what previously has been the waste of logging, lumbering, and box-making activities of California. The plant has two gigantic paperboard machines; one making Tuf-Fir, a nine-point corrugating material (the "middle wall" in corrugated shipping cases), the other producing bleached kraft for making food cartons of many types.

This new plant, part of a 10-year plant-betterment program starting in 1946, involving capital expenditures of upwards of fifty million dollars. It is unusual for a number of reasons.

First of all, it is said to be the first plant to make nine-point corrugating material out of a 100 percent coniferous wood, and it is the only kraft mill, either semi-kraft or standard kraft, in California.

The main building is 1,000 feet long and 200 feet wide. It is built of structural steel and reinforced concrete. Three G-E 5,000-kva turbine generators develop the entire electrical energy for the plant. The exhaust from these turbines provides the steam for the process of reducing the chips to usable cellulose fibres.

WESTERN PEA GROWERS ORGANIZE

Pea growers in the Blue Mountain Region of Washington and Oregon have incorporated the Columbia Basin Canners Association at Weston, Oregon, and are negotiating to operate the former Southern Oregon Canning factory at Weston.

GRADES PROPOSED FOR FROZEN CORN-ON-THE-COB

The Production and Marketing Administration has issued proposed U. S. Standards for grades of frozen corn-on-the-cob which are published in the Federal Register of May 18. Interested persons are given thirty days from that date to submit written data in connection with the proposed standard which should be filed in duplicate with the Chief, Processed Products Standardization and Inspection Division, Fruit and Vegetable Branch, Production & Marketing Administration, U. S. Dept. of Agriculture, Washington 25, D. C.

NATIONAL TEA CITED

Federal Trade Commission during the week ordered National Tea Company to give up the "knowing inducement and receipt" of discounts from suppliers where such discounts were not available on proportionately equal terms to other buyers.

The chain conceded, for the purpose of this case, the Commission stand, but reserved the right to defend its position against future charges of a like nature.

The FTC action was an aftermath of the wave of "profit-sharing" couponing which swept the Midwest late in 1948.

WEST COAST NOTES

FALK HEADS CALIFORNIA CHAMBER OF COMMERCE

Adrian J. Falk, president of S. & W. Fine Foods, Inc., San Francisco, California, successor to the old Sussman & Wormser Co., has been elected president of the California State Chamber of Commerce. Mr. Falk joined the Sussman & Wormser Co. in 1906 and has devoted much attention to local, state and national affairs. He has been president of the San Francisco Chamber of Commerce, president of the San Francisco Board of Education, and a member of the U. S. Senate Advisory Council on Social Security .

BALL NAMED TO NEW POST

Gerald V. Ball, assistant director of the California Packing Corporation's insurance department, San Francisco, California, has been appointed assistant secretary of the Fire Underwriters of the Pacific, a newly-created post.

BARTHOLD SUCCEEDS TICHENOR

A. K. Tichenor has resigned as president of the Alaska Packers Association, San Francisco, California, and has been succeeded by Aubin R. Barthold, former vice-president and general superintendent. D. T. Saxby has been elected a new member of the board of directors and Ralph S. Olpin has been appointed to the new office of controller.

ENTERPRISE PACKERS FORMED

Sebastian and Carmelo Sollecito and John H. Thomsen have filed a formal statement to the effect that they are engaged in the fish canning business at 242 Wave St., Monterey, California, as Enterprise Packers.

GILLIS FIRE

The Gillis Cannery, operated at Thermalito, California by James Gillis, has been damaged by fire, the loss being estimated at $100,000.

ENLARGES OUTPUT

C. W. Farmer, manager of the Forestville Processing Cooperative, of Sebastopol, California, announces that the company is expanding its canned apple sauce pack this season, and is conducting a program of label modernization for its "Gravenstein Pride" and "Orchard Pride" brands.

The cooperative has appointed Wm. J. Lindenberger, San Francisco, as general sales agent for its canned apple sauce line.

WAGE & HOUR BULLETIN OUTLINES COVERAGE

The Wage & Hour Division of the U. S. Department of Labor on May 17 issued an interpretive bulletin defining how general coverage under the recently amended Wage & Hour Law will be determined. Known as Interpretive Bulletin, Part 766, Sub Part A-General, the bulletin was published in the Federal Register of May 17. It supersedes the general statements previously published as 776 of this chapter in the Federal Register of July 11, 1947. All other administrative rulings, interpretations, practices and enforcement policies relating to the general coverage of the Wage & Hours Provisions of the act to the extent that they are inconsistent with or in conflict with the principles stated in this bulletin are also rescinded and withdrawn.

The bulletin discusses the principles the division will adhere to in determining which employees are engaged "in commerce" or in "production of goods for commerce" including those in any "closely related" process or occupation "directly essential" to such production within the meaning of the Federal Wage & Hour Law. There are copious notes and examples of coverage. It shows how coverage is on an employee basis and not on an industry basis. Some employers, for instance, in a given industry may have no employees covered by the act. Other employers in the industry may have some employees covered by the act and not others. Still other employers in the industry may have all their employees within the act's coverage. Then too, coverage is not dependent on the method of compensation. Employees may be paid on a piece work basis, on a salary, commission or other basis. But whatever the basis on which the workers are paid they must receive at least the equivalent of the minimum hourly rate. The bulletin defines the general scope of the term "in commerce" as well as the phrase "employees participating in the actual movement of commerce" and "those doing work related to the instrumentalities of commerce." It discusses the meaning of the terms "commerce", "Production", and "goods" as defined in the law.

In the near future, according to the bulletin, there will be issued sub part B of the booklet. That sub part will be devoted to a discussion of the coverage principles as they apply to certain business and occupations with respect to which particular questions recently have been asked. It should be emphasized that sub part A does not deal with the various exemptions or the Child Labor Provisions of the Act.

TO BUILD NEW PLANT

Alterman Bros., Atlanta wholesale grocers, has announced plans for the building of a new cash-and-carry wholesale grocery warehouse there.

"FOOD FAIR" LITIGATION

Food Fair Stores, Inc., Philadelphia, has filed suit to enjoin Square Deal Market Co. of Washington, D. C., from using the name "Food Fair" for its super markets, operated in the District of Columbia and nearby Maryland.

FORM BROKERAGE FIRM

Ed S. May and Webster L. Benham, Jr., both well known in Oklahoma food circles, have organized May & Benham, Inc., to conduct a food and merchandise brokerage business, with offices in the Insurance Building in that city.

BRUCE APPOINTS KEHR

Bruces Juices, Inc., Tampa, Florida, processors of citrus juices and their new item "Pin Gra", a blend of pineapple and grapefruit juice, has appointed Edward Kehr, food broker, exclusive representative in the St. Louis area.

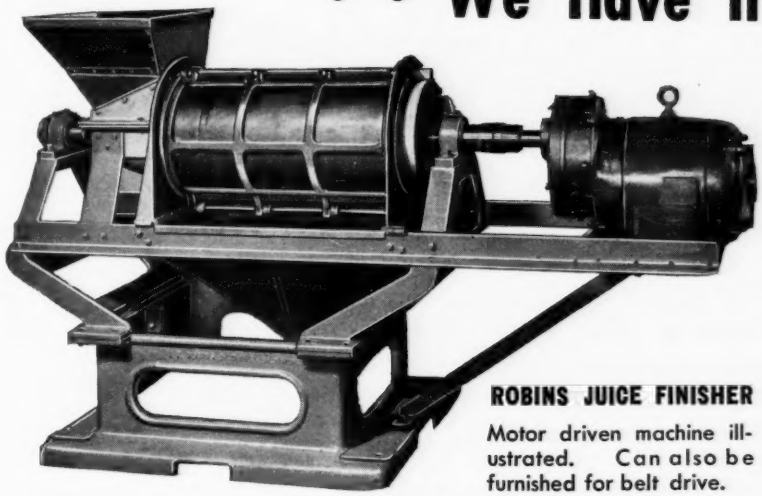
AIRLINE BUYS SPECIALTY PROCESSING FIRM

Airline Foods, Inc., Linden, New Jersey, has bought the Henny H. Shufeldt & Company, Peoria, Illinois, processors of maraschino cherries, spanish olives and glace fruits.

A.K. ROBINS & CO.
INCORPORATED
BALTIMORE, MD.

Cut Costs-
Produce Quality

"If It's TOMATO EQUIPMENT • • • • We Have It"



ROBINS JUICE FINISHER
Motor driven machine illustrated. Can also be furnished for belt drive.

This machine will enable you to produce juice for your pack—It is almost a must this season. Capacity of 20 to 30 gallons of tomato juice per minute.

Write for detailed information

A. K. ROBINS & COMPANY, INC.
FOOD PROCESSING MACHINERY
BALTIMORE 2, MARYLAND

THE CONDITION OF CROPS

WASHINGTON, D. C., May 19, 1950—The acreage planted or to be planted in 1950 to green peas for processing will total 429,600 acres, according to the Bureau of Agricultural Economics. This acreage is about 6 percent more than the 1949 planting of 406,430 acres and about the same as the 1939-48 average of 431,440 acres.

Of the total 1950 plantings (429,600 acres) it appears that 322,560 acres will be grown for canning and 107,040 acres for freezing this year. Last year, 324,520 acres of the total plantings (406,430 acres) were planted for canning, and 81,910 acres were planted for freezing. Of the 10-year average plantings (431,440 acres) it is estimated the average plantings for canning were 373,140 acres and plantings for freezing averaged 58,300 acres.

Acreage of sweet wrinkled varieties planted for 1950 in the United States is placed at 329,920 acres, or 77 percent of the total, and smooth round varieties at 99,680 acres or 23 percent. Last year, the acreage planted to sweet wrinkled varieties was estimated at 295,190 acres or 73 percent and smooth round varieties at 111,240 acres or 27 percent.

The season for green peas for processing is backward except in the Northwest, the Bureau reports. In the important Middlewestern States, some growers are from 10 days to nearly 3 weeks late. In the Middle Atlantic area, delays in planting schedules were less serious, and favorable weather is developing the crop rapidly. Some vines were showing blossoms by May 15.

Too much rainfall from western New York to Minnesota and Iowa has delayed planting sweet corn. Below normal temperatures have slowed up seed germination. Conditions in the Northwest are more favorable, and the crop is developing satisfactorily. Very little headway has been made in planting snap beans in the northern part of the country. The season in the South for this crop is about normal.

BEANS

TRAPPE, MD., May 18, 1950 — Lima Beans: Do not expect to start planting this crop before the middle of June. Acreage will be slightly higher than last year.

PORT HURON, MICH., May 22, 1950—Snap Beans: It looks like Memorial Day for the first planting. Somewhat later than usual but not drastically. Acreage 70 percent of last year.

NEWARK, N. J., May 22, 1950—Snap Beans: Just starting to plant.

Early spring Activity at Corneli Seed Company's St. Louis Breeding Farm. Theodore Frank, plant breeder, is shown making notes on some of his experimental bean hybrids. On Thursday, May 18, delegates from seventeen different countries representing the International Association of Official Seed Analysts visited the Corneli Seed testing laboratories as part of a two day tour of the city of St. Louis. Corneli Officials were hosts to the distinguished group during their stay in the city.

CORN

HOOPESTON, ILL., May 17, 1950—Sweet Corn: Planting started May 5. Now about 60 percent planted. Early plantings up and look good. About on schedule with this crop compared with last year but we must have some showers to carry it along. There was slight precipitation last night and early this morning but skies have cleared and the temperature is 78 degrees.

TRAPPE, MD., May 18, 1950 — Corn: Plantings very slow due to weather. First plantings are up. Acreage cut better than 25 percent due to weather and contract prices.

LAKELAND, MINN., May 22, 1950 — Sweet Corn: Expect to start seeding about May 25, just about a week later than normal. Unless weather changes before then, seed will go into ground at below normal temperatures. Acreage reduced under 1949 by 50 percent.

PLAINVIEW, MINN., May 16, 1950 — Sweet Corn: 3,000 acres—down 15 percent from 1949. Planting late. Expect corn borer trouble as with cool weather we cannot plant early enough to avoid it.

NEWARK, N. Y., May 22, 1950—Sweet Corn: Planting just getting under way.

CHIPPEWA FALLS, WIS., May 22, 1950—Sweet Corn: Cold and wet. Season is very late. Just starting to plant.

PEAS

TRAPPE, MD., May 18, 1950 — Peas: First planting thin in stand. Late plantings good. Weather conditions ideal for this crop. Looks like a top yield. Acreage same as last year on Alaskas. Had 50 acres of sweets last year; none this year.

PORT HURON, MICH., May 22, 1950—Sweet Peas: Acreage 75 percent of last year. Crop 85 percent planted; ten days later than usual. Need some rain. Have stopped planting.

LAKELAND, MINN., May 22, 1950 — Peas: Planting starting 20 days later than normal. Weather below normal throughout April and so far during May. Moisture above normal. At this date 50 percent seeded. Normal acreage. Since seeding started, we have accumulated only 177 heat units in 11 days, with ⅓ of them coming in a three day period at the starting of the planting. Prospects at this writing not encouraging and it is possible some late peas will not be seeded.

PLAINVIEW, MINN., May 16, 1950 — Peas: 2,300 acres, same as 1949. Planting late. Prospects fair if June is cool and rainy; poor if early July is too hot. Estimated canning date July 1.

BRIDGETON, N. J., May 19, 1950—Peas: Normal acreage. Weather favorable. Prospects good for yield and quality. Forecasts 2,200 pounds per acre—in excess of 75 percent fancy.

NEWARK, N. Y., May 22, 1950—Peas: All planted. Germination excellent.

PENDLETON, ORE., May 15, 1950—Peas: For canning and freezing, approximately 8,500 acres. Excellent condition. Above normal moisture. Crop two weeks late because of late cold spring. Start harvesting about June 15—run for 45 days.

CHIPPEWA FALLS, WIS., May 22, 1950—Peas: Late. Late. Late. Cold and wet. Planting half done. Trees and shrubs just budding so we are in season with the season.

OTHER ITEMS

ANTIOCH, CALIF., May 19, 1950 — Asparagus: Yield down 20 percent. Due mostly to early heavy market shipments and cold weather.

Free Peaches — Elbertas: Livingstone area, down 40 percent. Modesto area, spotted. Our own acreage, yield down 15 percent in this area.

Pears: Kelseyville area, good. 90 percent of normal.

GRIFFIN, GA., May 20, 1950—Pimientos: With an ample supply of good early plants available and favorable weather conditions for transplanting, our pimiento acreage was set fully two weeks ahead of normal. Frequent showers have made for the best stand in years.

HOOPESTON, ILL., May 17, 1950—Tomatoes: First plants set May 13. Direct seeding coming along satisfactorily. We are about on schedule as compared with last year but we must have some showers to carry them along. There was slight precipitation last night and this morning but skies have cleared and temperature 78 degrees.

PORT HURON, MICH., May 22, 1950—Tomatoes: Very few planted. June 1 planned date for all out planting. Will increase tomato products pack ⅓ over last year. Peeled tomatoes, the same as last year.

BRIDGETON, N. J., May 19, 1950—Asparagus: There are 25 buyers in south New Jersey this year. Many of these 25 are out of state processors. Market has been more than bullish. Appears that some buyers don't know costs so they compete for raw material and buy at prices that will up consumer prices to where there will be slower movement. Only three New Jersey processors who packed asparagus 15 years ago are still in the business. Asparagus crop is two weeks late. Yield about the same as last year.

HASKELL, OKLA., May 16, 1950—Spinach: Spinach pack now closing with about 50 percent of a normal pack. Quality good. Price trend upward.

Turnip and mustard Greens: Pack in full swing. Will be over in about 10 days. Total pack slightly less than normal. Splendid quality. Prices steady and unchanged from 1949.

PROVO, UTAH, May 16, 1950—Strawberries: About 40 percent of crop this year due to frost during blossom period.

Sweet Cherries: About 20 percent of crop due to frost.

Apricots: No crop.

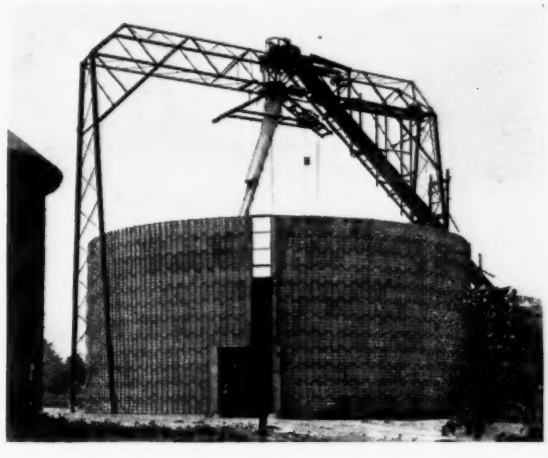
Plums: 50 percent of crop.

Sour Cherries: 90 percent crop, but little frost damage.

Apples: Full 100 percent crop.

Peaches: 50 percent of crop or less. Northern part of state, above Salt Lake City almost total frost destruction. Utah central, about as above indicated. Southern Utah, had little destruction.

HAMACHEK
Ensilage Distributor . . .



THE Hamachek Revolving Ensilage Distributor is a mechanical device for the stacking of pea vines, corn husk, or other ensilage in a silo or on a stack.

The discharge spout revolves in a circle two or three times an hour and the operator can easily change the incline of the spout to any desired position. In this way the ensilage is discharged just where it is needed and one man can make a better stack or fill a silo better than can be done by several men without the aid of the Distributor.

● ***With this machine, one man is all that is necessary to build a large stack or fill a large silo.***

FRANK HAMACHEK MACHINE CO.

Manufacturers of Viners, Viner Feeders, Ensilage Distributors and Chain Adjusters

KEWAUNEE, WISCONSIN

MARKET NEWS

WEEKLY REVIEW

Weather Continues To Interrupt Planting—Market Definitely Improved—Peas And Tomatoes Market Situation Strong — Fruit Stocks And Shipments.

THE WEATHER—The weather continues to play hob with canning acreage in most of the important growing areas. It is now generally recognized that the asparagus pack, especially the all-green, will be definitely short in California and in the East as well. The spinach pack in the Ozarks and in the East was a dismal failure. Pea planting in Wisconsin is two to 3 weeks late, in some areas the latest on record and many did not and will not get in the ground. Bean, tomato and corn planting is also making slow progress due to generally wet weather in important areas. Northwest fruits are reported hurt by the severe winter and late spring. California crop prospects are generally good. Considerable thinning of peaches and apricots is expected to provide the desired quality and hold the pack within reason.

THE MARKET—It's hard to believe but buyers now seem definitely interested in the canned foods situation and the general tone is considerably improved. Statistics issued during the week by the Canners League of California and the National Canners Association showing continued heavy movement (particularly in fruits) and comparably lower stocks than last year, lend strength to the overall picture. The Canners League figures are discussed by our California correspondent.

The price trend also is definitely upward as canners realize 1950 costs will be higher and as continuing unfavorable weather indicates a smaller than normal supply of most items. Already there is being expressed a fear that prices will get out of hand and thus put the breaks on consumption. Not too many canners will be sympathetic with this line of thinking after so long a dry spell. And as a matter of fact, if canned foods can only be moved at a loss then there's not a great deal of sense moving them.

PEAS—According to reports reaching this office it is next to impossible to escape the conclusion that the pea situation will remain exceptionally strong for another year or more. Yet buyers are making no move on futures. Movement of 1,409,596 actual cases during April according to N.C.A.'s figures, while smaller than last year's April movement of 1,772,165 cases and sharply off from the movement of 2½ million cases the past two months, has nevertheless reduced May 1 pea stocks almost to the vanishing point. The 3,268,079, cases on hand May 1 is only about 50 percent of the more than 6 million cases on hand May 1, 1949 and about ⅓ of the 9½ million cases on hand two years ago. With but a month to go, it is now fairly evident that the carryover will amount to about 2 million cases which, except for the war years, is the lowest in many, many years.

The Bureau of Agricultural Economics acreage report dated May 19 shows that Canners acreage will be reduced from 324,520 acres a year ago to 322,560 acres this year. That figure equals 99.4 percent of 1949 and 86.4 percent of the ten-year average. While it's hardly possible to determine the yield at this time, the indications are that it will be something less than normal due to late planting and general off-weather conditions. At that rate the pack would be somewhere in the neighborhood of last year's pack of 25 million actual cases. The total supply then would amount to about 27 million cases or 1 million cases less than the 28 million indicated movement of this year. (26,661,936 cases to May 1.)

It should be noted that the B.A.E. figures show that freezers will increase their pea acreage 130.7 percent over last year from 81,910 acres to 107,040 acres in 1950. Total acreage for peas then according to the Bureau will be inreased 105.7 percent from 406,430 acres in 1949 to 429,600 in 1950.

TOMATOES—A carryover of approximately 1½ million actual cases of tomatoes is indicated by N.C.A.'s report of canners May 1 stocks of 3,539,576 cases. Such a carryover would, of course, put this commodity in excellent condition also for another year. But tomatoes seem to have lost out in public favor these past several years as movement continues to lag. During April but 1,074,863 cases moved out of Canners hands for a total July 1 - May 1 movement of 18,052,-651 cases, half million cases under same period last year and far behind peas, corn and tomato juice.

FRUITS — The Heavy increase in movement of canned fruits and the favorable stock position is shown in the following tables taken from N.C.A. reports:

MAY 1 STOCKS

(1,000 cases basis 2½s)

	1948-49	1959-50
Apricots	1,837	740
Cherries, Sweet	85	414
Peaches	4,765	4,291
Pears	1,066	1,059
Total	7,753	6,504

MOVEMENT JUNE 1 TO MAY 1

	1948-49	1959-50
Apricots	3,636	3,157
Cherries, Sweet	777	1,329
Peaches	14,493	18,361
Pears	3,720	5,633
Total	22,626	28,480

R.S.P. cherries also showed more activity in April with shipments of 155,505 actual cases compared to 91,778 cases in April 1949. Total movement July 1 to May 1, 1950 amounted to 3,168,432 actual cases compared to 3,492,107 same period a year ago. May 1 stocks were 276,891 cases compared to 60,103 a year ago.

1949 OKRA PACK

Compiled by N.C.A. Division of Statistics

Style of Pack	24/2	24/2½	303	6/10	Misc. Tin & Glass	Total
Whole Okra	37,208	858	2,000	13,110	2,267	55,443
Cut Okra	98,401	643	9,700	23,174	.....	131,918
Okra & Tomatoes	126,478	.....	85,185	10,979	408	223,050
Total Pack	262,087	1,501	96,885	47,263	2,675	410,411

1948 OKRA PACK

Style of Pack	24/2	24/2½	303	6/10	Misc. Tin & Glass	Total
Whole Okra	50,969	1,052	1,500	7,579	959	62,059
Cut Okra	243,363	8,027	11,616	64,386	1,086	328,478
Okra & Tomatoes	179,707	1,477	.....	17,528	6,280	204,992
Total Pack	474,039	10,556	13,116	89,493	8,325	595,529

The above report is a summary of all canners known to have packed okra and okra tomatoes in 1949, together with estimates for one canner not reporting.

The principal states packing okra and okra and tomatoes are Arkansas, Georgia, Louisiana, Mississippi, Texas, and South Carolina.

NEW YORK MARKET

Further Broadening In Demand Evident As Buyers Look To Stock Position—Tomatoes, Peas Short And Firm—Corn Demand Routine—Green Asparagus Pack Light—Beans Steady—Better Call For R.S.P. Cherries—Citrus Slow—Fruits Continue To Strengthen —Tariff Protection On Jap Tuna Requested —Maine Sardine Openings.

By "New York Stater"

New York, May 26, 1950

THE SITUATION — Further moderate broadening in demand for canned foods made its appearance in the market this week, and the price basis continued to show a generally steady to firm tone. Distributors are expanding their inventories slightly. While nothing in the nature of a large-scale buying movement such as characterized prewar operations

Tuc

CORN CANNING EQUIPMENT

For Canning Fanciest Cremogenized and Whole Kernel Corns:

HUSKERS, CUTTERS, SILKERS, FLOTATION WASHERS, ROD-SHAKERS, CREMOGENIZERS, TRIMMERS, MACERATORS, SUCCULOMETERS, MATURITY SELECTORS, FEEDERS, CONVEYORS, CONSISTOMETERS, BELTINGS, PUMPS, MAGNETS, SANITARY PIPE, AND ACCESSORY EQUIPMENT

THE UNITED COMPANY Tuc
WESTMINSTER MD

48 hour delivery

can cases

V-3-S } Government Specifications
V-3-C } JAN P-108
COMMERCIAL CORRUGATED

UNITED CONTAINER CO.
56th & LANCASTER AVE., PHILADELPHIA 31, PA.
Phone: GReenwood 3-8000

Now-

IS THE TIME TO ACT!

Efficient canning production is needed now! Needed for better product, better profit. **Efficient** production can be attained only with **efficient** equipment that eliminates poor product, unnecessary labor costs, and waste of production hours. Langsenkamp equipment is noted for producing better product at less production cost—actually **pays for itself through savings.**

LANGSENKAMP HOT-BREAK TANK

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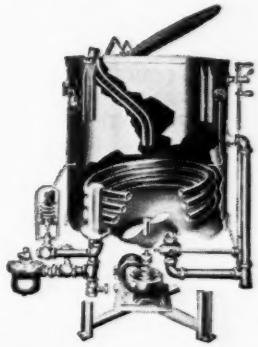

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is in prospect, the trade now sees the likelihood of a continued good routine spot canned foods volume throughout the summer months, at a time when the market is normally in the doldrums.

THE OUTLOOK—Canned foods buyers are checking up on their stock position more carefully to guard themselves, insofar as possible, against any shortages before the new season's packs become available. This has stimulated rereplacement buying to a considerable extent, and the paucity of holdings of some staples suggests a continuation of this trend throughout the remainder of the current marketing season. Fruits in particular seem to be in demand on certain sizes and varieties, and some buyers will be forced to rely upon the resale market to take care of their requirements before they receive initial shipments from 1950 packs.

TOMATOES — With new pack still close to two months ahead, buyers are picking up tomatoes inthe East wherever available, and canners continue to hold standard 2s at $1.25, f.o.b. cannery. The market in the Midwest is showing comparable strength, and the California market is also well held at full canner list prices.

PEAS—Eastern cannery holdings are short, and the market is doing well. Standard ungraded sweets are reported available in a small way at $1.10 per dozen, with standard 3-sieve Alaskas now commanding $1.25, both f.o.b. canneries. Reports from the Northwest indicate a late start to pea canning this season. Meanwhile, Northwestern canners have limited unsold stocks of extra standards which are reported offered at $1.30 for 5-sieve and $1.40 for 4-sieve, both in No. 2 tins, f.o.b. The pack outlook in the Midwest is also less favorable, due to a late season and planned reduction in acreage.

CORN—Standard crushed is offering out of Maryland at 95 cents for No. 2s, white or golden, with extra standards at $1.05 and fancy at $1.15. Midwestern canners are offering standard crushed at 90 cents, with extra standards at 95 cents and fancy at $1.15 to $1.25, all f.o.b. canneries. Demand was routine here during the week.

ASPARAGUS — Rather sharp prorates are reported on new pack all-green asparagus by some California canners, with most sellers withdrawn. Meanwhile, natural is meeting with a better call and canners are quoting 2s on the basis of $3.60 for mammoth, $3.55 for large, $3.60 for mammoth-large blends, $3.40 for medium-small blends, $3.35 for cut spears, and 95 cents for center cuts, all f.o.b. Northwest asparagus pack is also running light, and canners are showing strong price views. Midwestern canners during the week announced opening prices on all-green 2s at $3.15,

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with 300s at $2.35 and 1s at $1.85, f.o.b. canneries. Canners in the East continue to offer in a fair way.

BEANS — A steady undertone continues to rule on both green and wax beans, with prices unchanged from the previous week's level, and canners' offerings rather limited.

RSP CHERRIES—Reports from the Midwest indicate that canners have been getting a better call for red sour pitted cherries, and the market is now in firmer shape, with 2s held at $2.25 and 10s at $12.50, f.o.b. canneries.

CITRUS — Buyer confidence in the canned citrus price outlook has not been restored to any appreciable extent, and distributors generally appear to be working out current inventories before coming into the market for replacements. No further price changes have developed at packing centers, and with production tapering off, canners are apparently determined to wait out the market in the expectation that they can move their carryover holdings at at least current market values.

WEST COAST FRUITS—A number of California canners this year are going in more heavily for dietetic canned fruits, particularly in the 8-ounce tins, and this fruit will be more of a volume factor this season. Prices for canned peaches in California continue to move upward under the influence of continued trade demand and the new season's marketing pact. For prompt shipment, independent canners are now holding fancy cling 2½s at $2.20 and upwards, with an occasional offering of choice halves at $2.10 and choice sliced at $2.15. No. 10s are listed at $7.75 and upwards for halves or sliced clings, f.o.b. canneries. Coast reports indicate that canners, who will start running on Royal Anne cherries during the first half of June, expect to get their fruit for around 12 cents per pound, as against recent predicitons of 15-cent basis for the fruit. Hence, buyers are looking for an opening on fancy 2½s this season somewhere in the neighborhood of $3.75, with choice at about $3.50. A better call for carryover cherries is reported.

EDITOR'S NOTE — NORTHWEST CHERRIES—Objecting to the low prices quoted in this column last week on Northwest cherries, a correspondent of Hood River, Oregon advises that no quality packer in the Northwest is offering Royal Anne Cherries for less than $3.45 for fancy 2½'s in extra heavy syrup, $3.35 in heavy syrup with choice at $3.20 and standard at $2.55.

SALMON—With warmer weather at hand, buyers are looking for salmon, but inquiries are mainly for small blocks and distributors are extremely price conscious on the competitive varieties. Most canners are holding pinks firm at $15.25 per case for tall 1s, but this price is being shaded occasionally by about 50 cents. Chums list at $13.75 for 1s. Reds are cleared from first hands.

TUNA—Coast packers are keeping the wires to Washington hot with demands for tariff protection against Jap tuna, and have been stirred up by reports of a substantial broadening of canning and fishing operations in Japan. Meanwhile, the competitive trade is taking in the imported tuna in a good way, and domestic is in demand principally on the nationally-advertised brands.

SARDINES—California canners continue to get a fair call for sardines and are holding the market firm at $3.75 per case for No. 1 tall natural and $5.75 for 1s ovals in tomato or mustard sauce. Maine sardine canners this week offered new pack on the basis of $6.50 per case, which is 50 cents per case under the price at which carryover holdings were moving. Competitive selling is cited as the chief factor in driving down the price.

SHRIMP—A slight pick-up in buying interest in shrimp is reported, with Gulf sellers quoting government-inspected pack at $4.70 for 5-ounce jumbos, $4.50 for 5-ounce large, $4.25 for 5-ounce medium, and $3.65 for 5-ounce small, all f.o.b. canneries.

CHICAGO MARKET

Noticeable Pick Up In Market Activity—Flurry In Fruits—Salmon Continues Quiet—Pea Planting Behind Schedule—Corn Market Stiffens—Citrus Dull.

By "Midwest"

Chicago, Ill., May 25, 1950

THE MARKET—There is more activity this week in the Chicago market than there has been for several weeks past. Several important items are showing strength, with prospects of higher prices out of new pack, and buyers seem to be emerging from the doldrums which have

held them for some time now. There is still no tendency to book heavily beyond immediate requirements, but there is some booking for shipment up to 60 days ahead on some items, and a tendency to buy a little more heavily for immediate delivery as a hedge against higher new pack prices. The market so far as prices are concerned seems to be quite firm, with no items in distress, and confidence in the situation is being reflected by the trade here.

CALIFORNIA FRUITS — There has been a flurry of activity on California cling peaches this past week, and it is believed that some fairly substantial business has been done in anticipation of the indicated higher prices from new pack due to the marketing agreement recently entered into. Prices have advanced materially, and supplies are becoming rather short in a number of items. No. 2½ choice sliced clings have sold last week at $2.25, and this item is becoming rather hard to find. Sales have also been made here on 8 oz. choice sliced clings at 87½ cents. The trade is now convinced that the market is going to be high out of new pack, and the main concern expressed here is that the industry will allow the situation to go to the point where the price structure will retard sales this coming season.

SALMON — The salmon market continues rather quiet, although some routine business is going through. There isn't much left on the coast, according to reports received here, and prices are quite firm. Tall pinks are offered at $14.75 to $15.25, with halves at $10.00, and tall cohoes are quoted from $19.00 to $21.00, depending on the quality. Halves cohoes of good quality are going at around $12.50, all f.o.b. the coast. There are some quotations reported on new pack Columbia river chinooks at $21.00, but this is a small item in this market.

PEAS—Pea planting is still going on in Wisconsin, and is very far behind schedule. Most canners figure that planting should not be continued beyond June 1 because of the risk involved, and it is understood that a number of them are going to stop at that time, although some canners have indicated that they will go on as far as June 17 if the weather holds all right. One Wisconsin pea canner estimates that around 10 to 12 percent of the estimated acreage will not be planted because of the lateness of the season. Of course, nothing can be told about the crop prospects, as it all depends on the weather during June. No prices have been brought out at all. The spot market is quite thoroughly cleaned up in all items, with a few extra standard threes reportedly offered at around $1.35, and some 8 oz. extra standard threes at around 77½ cents. Practically all offerings, however, are odds and ends of cleanup lots, according to reports.

CORN—The corn situation is reported to be showing firmness, with twos fancy cream style or whole kernel offered at about $1.25, extra standard at about $1.10, and standards about $1.00. The give away prices prevalent a short while ago are apparently out of the picture now where good quality is concerned. Prospects are for reduced production this season for various reasons, and it is believed that the corn picture is definitely on the way to stability.

CITRUS JUICES—Movement of citrus juices continues to be rather dull, with the trade doing most of their buying in very small quantities out of warehouse stocks here. Prices quoted currently run around $3.10 on grapefruit juice, $3.20 on blend and $3.30 on orange.

CALIFORNIA MARKET

Trade Studies Stock Reports, Below Last Year — Barreled Cherries Moving Fast — Spinach In Marked Demand — Asparagus Pack Continues To Lag—Fish Takes Turn For Better.

By "Berkeley"

Berkeley, Calif., May 25, 1950

STOCKS—The local trade is giving close attention to the report of the Canners League of California during the week showing canner stocks of canned fruits, tomatoes and tomato products, as of May 1. When this survey was made the season for most of the items listed lacked but one month of being at an end, giving quite a clear picture of the situation from a statistical standpoint. The situation is, of course, much more satisfactory than seemed likely at the first of the year.

Stocks of fruits in canner's hands, sold and unsold, on a converted 24/2½ basis were: Apricots, 728,467 cases, against 1,808,612 cases, a year earlier; sweet cherries, 160,436, against 17,601; pears, 284,447, against 327,080; cling peaches, 3,543,653, against 4,104,744; freestone peaches, 437,071, against 394,736; fruit cocktail, 2,906,023, against 3,632,742; fruits for salad, 450,082, against 209,944, and mixed fruits, 226,860, against 50,427. Canned tomatoes on hand May 1, in actual cases, totaled 1,588,201 cases, against 1,945,861 cases a year earlier. Round tomatoes accounted for 1,352,806 cases, with Italian tomatoes making up the remainder of 235,395 cases. Stocks of tomato juice were extraordinarily close in quantity to those of a year ago. On May 1 this year they amounted to 2,440,569 cases, while a year earlier they were 2,440,472 cases.

BARRELED CHERRIES—The Canners League of California has also brought out figures showing the barreled cherry pack for 1949 and the carryover as of May 1, 1950. The 1949 pack amounted to 120,928 barrels and the carryover on the first of the month was 34,630 barrels. The carryover of May 1, 1949 was 24,666 barrels. This item was in slow demand early in the year, but there has been quite a rush of business in recent weeks. This has been brought about by the fact that the cherry crop in California and the Pacific Northwest is much lighter than last year, with prices to growers much higher. In fact, processors are contracting for fruit at almost double last season's prices.

FRUITS — The demand for canned fruits is keeping up well, with orders generally running to larger quantities than earlier in the year. Opening prices are expected to be higher than a year ago, with higher prices to be paid for fruit and with canning costs also up. The State marketing order for canning and freezing cling peaches is now in effect and this calls for the use only of No. 1 peaches of large size. Heavy thinning has been done to hold the crop down and again the pack should be of exceptional quality. The carryover of apricots is much less than one half that of a year ago, and the carryover of cling peaches and pears is also smaller, as is that of fruit cocktail. Minimum prices on cling peaches, judged by sales of the past week, seem to be about as follows: No. 2½s fancy, $2.20; choice, $2.20, and standard, $1.95. Most offerings of fruit cocktail are running to fancy, with No. 2½s quoted at $3.15 and No. 1 at $1.85.

NORTHWEST CHERRIES — The California Packing Corporation has revised its spot prices on Northwest pack cherries, and these are now $1.90 for No. 303 choice light sweet cherries in heavy syrup; $1.90 for both light and dark standard sweet cherries in heavy syrup; $9.00 for No. 10 small light sweet cherries in light syrup and $7.50 for water light sweet cherries. New prices have also been brought out on plums, these being up 10 cents a dozen. The new quotations are $2.10 for No. 2½ glass, $1.50 for No. 303 tin, and $1.90 for No. 2½ tin. Cherries are for shipment prior to July 1, 1950.

SPINACH—New pack spinach is in marked demand, with most of the output already sold. Prices are firm at $1.30 for No. 2, $1.60 for No. 2½s and $5.00 for No. 10.

ASPARAGUS—The canned asparagus pack continues to lag behind that of last year to a corresponding date, and there seems little likelihood of any change in this situation. All-green seems to be in special demand and many offers for this item are being turned down. Some who came out with low opening prices have since made a couple of advances and find it as easy to sell at the higher prices as at the lower ones originally named. Quite

a volume of business has been booked on fancy all-green Colossal and Mammoth in No. 2s at $4.55, and on natural in this size at $4.10. There are lower quotations, especially on natural, but these do not seem to interfere with business at the higher prices.

PEAS—The canning of peas in California is under way and opening prices are expected during the week. Canners look for early business, with requests for immediate deliveries.

FISH—The canned fish situation has taken a decided turn for the better and local operators seem more concerned over the supply than with the demand. The feeling here is that quite an s.a.p. business could be booked, especially on red salmon if anyone went after it. There are lots of inquiries for Pacific Coast crab, clams and oysters, with few offerings. The canning season on some of these is very late in getting under way. Egypt has been in the market of late for California sardines and has made some heavy purchases of No. 1 tall natural. Canners have been buying from each other to fill orders and some have withdrawn quotations temporarily. The sale of pink salmon has been quite steady and No. 1 talls have sold at $15.25 in increased quantities.

GULF STATES MARKET

Active Canning Season Over With But Spotted Stocks Held Over — Imports Of Mexican Shrimp Over Last Year — Oyster Rehabilitation In Alabama Successful.

By "Bayou"

Mobile, Ala., May 25, 1950

THE SITUATION — With canning operations of shrimp and oysters being over for the season, not much sales efforts are being put forth by packers to move their present stock, because in the case of shrimp the grades or can sizes held over are in a depleted state, hence they have no selection to offer buyers.

In the case of oysters, the trade seems to confine their purchases to the months that have an "R" and buyers do not seem to show much interest in them during the hot weather months.

This rule of the months with an "R" is a good rule to follow in the case of raw or fresh oysters, but canned oysters are packed during the cold weather months when they are at their best and they are just as wholesome and delicious in July as in January.

The canning of shrimp will continue in a limited way in Louisiana and Mississippi, provided they get a sufficient quantity to warrant the canneries to operate, but no oysters are being canned.

SHRIMP—There were 299 less barrels of shrimp produced in this section last week than the previous week, as 6,575 barrels were produced last week and 6,874 barrels the previous week. However, the canneries received 1,192 more barrels of shrimp last week than the previous one, and the amounts were 2,461 barrels last week and 1,269 barrels the previous week.

Landings of shrimp for the week ending May 12, 1950 were:

Louisiana 3,191 barrels, including 2,402 barrels for canning; Mississippi 600 barrels, including 59 barrels for canning; Alabama 104 barrels; Florida 103 barrels, and Texas 2,577 barrels.

As reported by all Market News offices last week, total holdings of frozen shrimp increased 238,700 pounds and were approximately 465,700 pounds less than four weeks ago. Total holdings were approximately 1,729,825 pounds more than one year ago.

The canneries in Louisiana and Mississippi reported that 13,469 standard cases of shrimp were canned during the week ending May 13, 1950, which brought the pack for the season to 645,-244 standard cases.

Import of shrimp from Mexico during the month of March 1950 amounted to 2,944,228 pounds. This was 244,622 pounds less than for March 1949 and 202,886 pounds less than for February of this year.

The total for the first three months of 1950 was 10,289,364 pounds as compared with 9,582,847 pounds for the same period last year.

In addition to the above quantity from Mexico, there was 5,300 pounds from Panama.

SANITATION OF PEA VINER STATIONS

(Continued from page 8)

The following quaternary deodorant formulations are suggested[1]:

Formula A	
Hyamine 2389	8 lbs.
Triton X-100	6 fl. ozs.
Soda Ash	2 lbs.
Water to	50 gal.
Formula B	
Arquard S	12 lbs.
Ethofat 242/25	0.5 lb.
Soda ash	2 lbs.
Water to	50 gal.

The Hyamine 2389 and Arquard S contain 50 and 33 per cent active quaternary respectively.

The viscosity of some quaternaries and wetting agents retards their dissolving readily in water. The following procedure is suggested: To the correct quantity of quaternary, wetting agent, and soda ash, add small successive portions of water with constant stirring until a thin syrup is obtained. More rapid dilution may then be made to 50 gallons. Avoid vigorous stirring which will result in excessive foaming.

It may be desirable to prepare a supply of a concentrated solution for further dilution prior to use. If this is done, discontinue the addition of the water when the total volume is 5 gallons or multiples of 5 gallons if the quantities of ingredients taken is in multiples of that given in the formula. Five gallons of the concentrate made up to 50 gallons will yield a deodorant solution of the recommended strength.

The approximate cost of the ingredients for Formulas A and B are $4.20 and $3.50 respectively. Fifty gallons of solution is sufficient for one application to six 2-viner stations or four 4-viner stations providing seepage is confined to a narrow drainage trench as suggested and not allowed to spread over adjacent ground.

New methods for the harvesting and vining of peas are in the developmental stage but the conventional viner station probably will remain with us for a long time. In the meantime sanitation of viner stations along the lines described will be required.

Several commercial products are mentioned in this article, but it is not to be inferred that the National Canners Association endorses or recommends these over others of a similar nature not mentioned.

[1] A prepared concentrated deodorant containing a quaternary, wetting agent and soda ash which requires only dilution with water is available from the Solvit Chemical Co., Madison, Wisconsin under the name Code A-27.

CALENDAR OF EVENTS

JUNE 4-7, 1950—37th Spring Meeting, American Society of Refrigerating Engineers, Muehlebach Hotel, Kansas City, Mo.

JUNE 5-7, 1950—Annual Spring Conference, Label Manufacturers National Association, Williamsburg Inn, Williamsburg, Va.

JUNE 6-8, 1950—Spring Meeting, National Canners Association, Board of Directors, Administrative Council and Dedication of New Building, Washington, D. C.

JUNE 11-13, 1950—Summer Meeting, Maine Canners Association, Lakewood, near Skowhegan, Maine.

JUNE 12-30, 1950—Food Technology School, Massachusetts Institute of Technology, Cambridge, Mass.

JUNE 29 - JULY 1, 1950 — Midyear Meeting, Grocery Manufacturers of America, Greenbrier Hotel, White Sulphur Springs, W. Va.

SEPTEMBER 7 - 9, 1950 — National Sweet Corn Festival, Hoopeston, Ill.